

DINNER MENU

APPETIZERS

Shirazi Salad (V)	\$9
<i>diced cucumbers, tomatoes, red onions, cilantro, lemon juice, & olive oil</i>	
Hummus (V)	\$9
<i>garbanzo beans, tahini sauce, lemon juice, garlic, & olive oil</i>	
Mast Kheyar (V)	\$9
<i>yogurt mixed with shredded cucumbers and fresh herbs</i>	
Mast Spinach (V)	\$9
<i>yogurt mixed with cooked spinach</i>	
Dolmeh	\$10
<i>grape leaves stuffed with seasoned ground beef, rice, scallion, tarragon, parsley, cilantro, & raisins</i>	
Falafel (V)	\$10
<i>deep fried ground chickpeas seasoned with fresh herbs & spices</i>	
Sufi's Special (V)	\$9
<i>spicy sautéed eggplant, tomatoes, garbanzo beans, and garlic</i>	
Kashk Bademjan (V)	\$10
<i>sautéed eggplant mixed with kashk (yogurt whey), topped with mint and caramelized onion</i>	
Mizra Ghasemi	\$9
<i>roasted eggplant, tomato, and garlic</i>	
Bruschetta	\$10
<i>grape tomatoes, kalamata olives, basil, feta cheese on fresh bread with olive oil and balsamic glaze</i>	
Sufi's Wings	\$10 \$14
<i>your choice of 6 - or - 10 wings, Sufi's Style, grilled (Saffon yogurt). Also available in Lemon Pepper , or Buffalo; fried. Served with carrots & celery, ranch or bleu cheese</i>	
Trio Platter	\$22
<i>choice of any three appetizers, excludes Sufi's Wings and Bruschetta</i>	

SOUPS

Soup of the day	\$8
Ash Reshteh	\$9
<i>(Ask for availability)</i>	

SALADS

Sufi's House Salad	\$10
Caesar Salad	\$10
Greek Salad	\$12

Add a Kabob to your salad, Chicken +7, Beef Tenderloin +10, Grilled Salmon +9, Grilled Shrimp, +9

(V) = VEGETARIAN

20% GRATUITY FOR PARTIES OF 5 OR MORE

SUFISATLANTA.COM

THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

STEWES

All stews are served with saffron basmati rice

Sufi's Veggie Stew (V)	\$16
<i>spicy sautéed eggplant, zucchini, squash, onions, garlic, and chickpeas in a flavorful tomato-based sauce</i>	
Gheymeh Bademjan	\$17
<i>lean sirloin cooked in tomato sauce, split peas, sautéed eggplant and onions</i>	
Khoresht Morgh	\$18
<i>chicken breast, diced tomatoes, onions, and garlic</i>	
Ghormeh Sabzi	\$18
<i>chunks of beef slow cooked in a blend of cilantro, scallions, parsley, fenugreek, red beans, and dried Persian limes</i>	
Fesenjoon	\$19
<i>chicken breast slowly cooked in a blend of grated walnuts, pomegranate juice, and pomegranate molasses</i>	

SPECIALTY DISHES

Lamb Shank	\$23
<i>slow cooked lamb shank served with our dill and fava bean infused saffron rice</i>	
Seabass Kabob	\$48
<i>saffron marinated Chilean seabass, flame-grilled served with baghali polo</i>	
Bakhtiari Kabob	\$27
<i>marinated chunks of tenderloin and chicken combination, served with saffron basmati rice</i>	

VEGETARIAN KABOBS

Vegetable Kabob (V)	\$18
<i>saffron marinated zucchini, squash, pineapple, portobello mushrooms, bell peppers, and onions flame-grilled; served with saffron basmati rice</i>	
Portobello Mushroom Kabob (V)	\$18
<i>marinated and flame-grilled to perfection serve with saffron basmati rice</i>	

SEAFOOD KABOBS

Salmon Kabob	\$27
<i>saffron marinated salmon, flame-grilled and served with baghali polo</i>	
Shrimp Kabob	\$27
<i>saffron marinated shrimp flame-grilled and served with saffron basmati rice</i>	

LAMB KABOBS

Lamb Kabob	\$27
<i>marinated chunks of lamb, flame-grilled and served with adas polo</i>	
Rack of Lamb Kabob	\$32
<i>marinated lamb chops, flame-grilled served with adas polo</i>	

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BEEF KABOBS

Beef Koobideh Kabob	\$21
<i>two skewers of seasoned ground beef with saffron basmati rice</i>	
Chenjeh Kabob	\$22
<i>marinated chunks of tenderloin, flame-grilled and served with saffron basmati rice</i>	
Shish Kabob	\$25
<i>marinated and tenderized filet mignon with zucchini, squash, onions, and bell peppers; serve with saffron basmati rice</i>	
Barg Kabob	\$26
<i>marinated and tenderized tenderloin, flame-grilled and served with saffron basmati rice</i>	
Soltani Kabob	\$30
<i>one skewer of barg, and one skewer of koobideh served with saffron basmati rice</i>	

CHICKEN KABOBS

Chicken Koobideh Kabob	\$20
<i>two skewers of seasoned, spicy ground chicken served with saffron basmati rice</i>	
Chicken Kabob	\$24
<i>saffron marinated chunks of chicken breast with saffron basmati rice</i>	
Chicken Shish Kabob	\$25
<i>saffron marinated chicken with zucchini, squash, onions, and bell peppers; serve with saffron basmati rice</i>	
Chicken Barg Kabob	\$24
<i>saffron marinated and tenderized chicken, flame-grilled and served with saffron basmati rice</i>	
Chicken Soltani Kabob	\$25
<i>one skewer of chicken barg and one skewer of chicken koobideh served with saffron basmati rice</i>	
Joojeh Kabob	\$26
<i>saffron marinated bone-in Cornish game hen, flame-grilled and served with saffron basmati rice</i>	
Sufi's Kabob Platter	\$110
<i>choice of four kabobs served with saffron basmati rice; excludes Sea Bass & Rack of Lamb</i>	

SPECIALTY RICES

		Substitute	Side
Adas Polo	<i>saffron basmati rice mixed with raisins, lentils, and onions</i>	\$4	\$8
Baghali Polo	<i>saffron basmati rice mixed with dill and fava beans</i>	\$4	\$8
Albaloo Polo	<i>saffron basmati rice mixed with black cherries & aromatic spices</i>	\$4	\$8
Shirin Polo	<i>saffron basmati rice infused with carrots, sautéed dried orange peel, pistachios, and almonds</i>	\$5	\$9
Zereshk Polo	<i>saffron basmati rice infused with barberries, pistachios & almonds</i>	\$5	\$9

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SIDES

Grilled Onions	\$5
Chili Sauce	\$2 \$4
Grilled Vegetables	\$10 \$14
Torshi	\$4
Truffle Parmesan French Fries	\$9
Seasoned French Fries	\$6

DESSERTS

Baklava	\$8
Baklava Cheesecake	\$10
Pomegranate Cheesecake	\$10
Persian Chocolate Mousse Cake	10
Persian Ice Cream <i>rose water, saffron, & pistachios</i>	\$7

DRINKS

Bottled Doogh	\$4.50	Acqua Panna	\$5.00
Homemade Doogh	\$4.00	San Pellegrino	\$5.00
Orange Juice	\$4.00	Persian Hot Tea	\$3.50
Cranberry Juice	\$4.00	Iced Tea	\$3.50
Pomegranate Juice	\$5.00	Espresso/Cappuccino	\$4.00
Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Ginger Ale	\$3.50	Coffee	\$3.50

BOOK YOUR NEXT PARTY AT SUFI'S!

*we can accomodate groups from 25 to 100
for private dinners, parties, events & more!*

sufiscatering@gmail.com | (404) 888-9699
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